



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #2

MILWAUKEE PUBLIC SCHOOLS
VINCENT HIGH SCHOOL
7501 N GRANVILLE RD
MILWAUKEE, WI

11/11/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

Code Number	Description of Violation	Correct By
2-301.14	The 2 kitchen employees working at the #2 and #3 serving lines did not wash their hands before donning gloves. Employees must wash their hands before working with food.	1/1/2014
3-501.16	Multiple pans of carrots at serving lines were between 106-129F. A large pot of sauce was sitting on the stove top at 112F. Potentially hazardous food must be held hot at 135 degrees or above.	11/22/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

5-204.11 There is not a convenient hand sink for the employees in the cafeteria 1/1/2014
serving area to wash their hands and hand washing violations were occurring
there. Bathrooms are not suitable and are sometimes locked. Install a
handsink in the room adjacent to the girls bathroom by fall inspection 2013.
Locate handsink so that it is convenient for employees.

Notes:

Reinspection #2 notes.

At fall 2014 inspection it was noted that the hallway serving line (#1) was now moved into the dining hall. So now serving lines 1, 2 and 3 are located in the same area but far apart. All 3 serving lines do not have access to a handwashing sink. Manager stated they were to use buckets. This is not acceptable by Food Code standards, and all 3 lines did not have washing buckets set up. No handwashing was occurring at all 3 stations.

Hot holding boxes do not have electrical service to maintain heating temperatures at all 3 serving lines. The plugs do not fit into the outlets. The food being served sits on the counter at lines 2 and 3. Food being served today was hot dogs at line #2 117-119F, baked beans at line #2 69F, baked beans at line #3 73F. Inspector was not able to temp food in line 1, because service had ended and food removed.

Also hot dogs in the main kitchen prep area at 105F. Staff stated they should have been in the trash, but weren't, they were in a covered pan on a table.

Install a handsink at serving lines #2 and #3.
Install a handsink at serving line #1.

In lieu of a handsink, you may purchase portable hand wash carts with a hot water heater. Minimum handwashing temperature is 85F. Wastewater would then be drained into a mop basin when required.

An alternate way to keep food being served hot would be to purchase steamer jackets. There are table top kinds that plug into a regular wall outlet.

A referral to DPI will be made.

Other violations are noted on the Fall 2013 Routine Inspection report. See new routine orders.kg

On 11/11/2013, I served these orders upon MILWAUKEE PUBLIC SCHOOLS by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature